

TO PLACE YOUR ORDER, PLEASE CALL (628) 895-2030
WEEKDAYS 7 AM - 11 AM

BREAKFAST

BUTTERMILK WAFFLE V 22

Apple & Quince Jam, Salted Maple Ice Cream, Vanilla Bean Cream

SAVORY RICE PORRIDGE V | DF 19

Roasted Mushrooms, Soft Cooked Egg, Sesame, Seaweed, Puffed Wild Rice

SMOKED POLENTA GF 25

Cilantro Braised Pork, Scallions, Fried Egg, Pickled Fresno Chilis

HUEVOS RANCHEROS V 24

Charred Avocado, Gigante Beans, Fresh Cheese, Cilantro, Smoked Yogurt, Corn Tortilla, Sunny Side Up Eggs

THE CONTINENTAL BREAKFAST V 18

Market Fruit, Toast or Croissant with Housemade Jame, Cultured Butter, Brewed Coffee, Juice

THE PROPER BREAKFAST 27

Two Eggs, Chicken Sausage, Bacon, Smashed Fingerling Potato, Kale, Delicata Squash, Shiitake Mushrooms, Pomegranate, Fresh Curds, Grilled Sourdough

WELLNESS

YOGURT & PUMPKIN SEED GRANOLA V | GF | N 19

Summer Berries, Vanilla Honey

OVERNIGHT OATS VG | GF | N 17

Almond Milk, Cocoa Nibs, Chia Seeds, Peanut Butter, Dried Fruit

SHAKSHUKA V 25

Tomato Sauce, Eggs, Feta, Pepper Sofrito, Parsley, Za'atar, Spiced Chickpeas, Sourdough Bread

EGG WHITE OMELETTE 24

Mushrooms, Spinach, Arugula, Avocado, Chicken Apple Sausage

SMOOTHIES

MIXED BERRY 15

Berries, Avocado, Orange Juice

TROPICAL 15

Banana, Lychee, Turmeric, Coconut

MAYOR'S GREEN 15

Kale, Celery, Green Apple, Cucumber

COFFEE & TEA

COUNTER CULTURE (EMERYVILLE)

COFFEE 6.50 | COLD BREW 8.50

ESPRESSO 6.50 | CORTADO 7.50

LATTE 7.50 | CAPPUCCINO 7.50

TEA LEAVES ICED TEA 7

PROPER ADDITIONS

MARKET FRUIT 10 | SOURDOUGH TOAST 7

APPLEWOOD BACON 8 | CHICKEN SAUSAGE 8

SMASHED FINGERLING POTATOES 11

CHOCOLATE TOAST 9 | BANANA BREAD 9 | CROISSANT 7

(DF) DAIRY FREE, (GF) GLUTEN FREE, (V) VEGETARIAN, (VG) VEGAN, (N) NUTS

TO PLACE YOUR ORDER, PLEASE CALL (628) 895-2030
WEEKDAY 11AM - 2PM

STARTERS

MARINATED OLIVES VG | GF 10

SPICED ALMONDS VG | GF | N 10

FRENCH FRIES VG 13

BEEF TARTARE 25

Sesame, Cured Egg Yolk, Tofu, Blood Orange, Sorrel, Crispy Beef Chips

BEET SALAD VG | N 12

Watercress, Preserved Chili Sauce, Almond Milk, Puffed Wild Rice, Avocado

LOCAL CHEESES V | N 28

Seasonal Fruit, Cranberry Walnut Bread, Honeycomb

PROPER CHOPPED SALAD GF 21

Little Gem Lettuce, Tomatoes, Radishes, Cucumbers, Chervil, Toma Cheese, Soft Egg, Balsamic Vinaigrette

LUNCH

BUTTER LETTUCES V | GF 23

Cured Egg Yolk, Potato, Toma Cheese, Green Goddess Dressing
Add Chicken +8

THE PROPER CHEESE BURGER 26

Kimchi Thousand Island Dressing, Butter Lettuce, House Pickle, Shaved Onions, Fries
Add Bacon +4 | Add Avocado +6

THE PROPER CLUB SANDWICH 26

House Roasted Turkey, Bacon, Avocado, Butter Lettuce, Tomato, Herbed Ranch, Fries

CAROLINA GOLD DRITS N | VG 26

Brassicas, Mushrooms, Swiss Chard, Crispy Kale

PAPPARDELLE V 24

Spinach, Crispy Sunchoke, Parmesan, Sunchoke Puree

BLACK COD 36

Braised Daikon, Black Sesame Cracker, Smoked Soy Beurre Blanc

ROASTED CHICKEN 34

Braised Bacon, Mushroom Puree, Garnett Yams, Black Truffle Jus

DESSERT

BEIGNETS V 11

Caramel & Chocolate Fudge Sauce

MATCHA CHEESECAKE VG | GF 11

Roasted Strawberry, Cinnamon, Chocolate Sorbet

CHOCOLATE LAYER CAKE 11

Coffee Crunch & Buttercream

TO PLACE YOUR ORDER, PLEASE CALL (628) 895-2030
EVERYDAY 5PM - 10PM

SMALL PLATES

FRENCH FRIES V | DF 13

Add Truffle, Parmesan, Tarragon Aioli +4

ROASTED EGGPLANT DIP VG | N 14

Fennel Soffritto, Vegan Feta, Shishito Pepper, Pita Chips

CAULIFLOWER SOUP VG | N | GF 16

Caper Raisin Puree, Toasted Almonds

LEMONGRASS CHICKEN WINGS 22

Thai Chili Buttermilk Ranch. Contains Fish Sauce.

MUSHROOM SKEWER VG | N 12

Macadamian Relish, Balsamic Gel

JAPANESE CHICKEN MEATBALL DF 12

Egg Yolk Jam, Tare, Scallions

DINNER

GEM LETTUCE V | GF 22

Radish, Cucumber, Dill, Parmesan, Olive Dressing

Add Chicken +8 | Add Pork Belly +8 | Add Smoked Salmon +8

SWEET POTATO QUESADILLA V | N 18

Black Mole, Oaxaca Cheese, Cilantro, Tomatillo Salsa

FISH & CHIPS 25

Local Cod, French Fries, Tarragon Aioli, Habanero Cream,

PROPER CHEESEBURGER 26

Kimchee Thousand Island Dressing, Butter Lettuce, House Pickle, Shaved Onions, Fries

Add Bacon +4 | Add Avocado +6

LASAGNA VERDE V 24

Spinach - Kale Pesto, Parmesan, Bechamel

STEAK FRITES 46

Skirt Steak, French Fries, Roasted Onions, Salsa Verde

DESSERTS

RED VELVET WHOOPIE PIE V 11

GIANT CHOCOLATE CHIP COOKIE V 11

ALEPPO SALTED CARAMEL POPCORN V | GF 11

TO PLACE YOUR ORDER, PLEASE CALL (628) 895-2030
WEEKEND 8 AM - 2 PM

BRUNCH

BUTTERMILK WAFFLE V 22

Apple & Quince Jam, Salted Maple Ice Cream, Vanilla Bean Cream

SMOKED POLENTA GF 25

Cilantro Braised Pork, Scallions, Fried Egg, Pickled Fresno Chilis

HUEVOS RANCHEROS V 24

Charred Avocado, Gigante Beans, Fresh Cheese, Cilantro, Smoked Yogurt, Corn Tortilla, Sunny Side Up Eggs

THE PROPER BREAKFAST 27

Two Eggs, Chicken Sausage, Bacon, Smashed Fingerling Potato, Kale, Delicata Squash, Shiitake Mushrooms, Pomegranate, Fresh Curds, Grilled Sourdough

THE PROPER CHEESE BURGER 26

Vegan Thousand Island Dressing, Vegan Cheese, House Pickle, Shaved Onions, Fries
Add Bacon +4 | Add Avocado +6

THE PROPER CLUB SANDWICH 26

House Roasted Turkey, Bacon, Avocado, Butter Lettuce, Tomato, Herbed Ranch, Fries

WELLNESS

YOGURT & PUMPKIN SEED GRANOLA V | GF | N 19

Summer Berries, Vanilla Honey

OVERNIGHT OATS VG | GF | N 17

Almond Milk, Cocoa Nibs, Chia Seeds, Peanut Butter, Dried Fruit

SHAKSHUKA V 25

Tomato Sauce, Eggs, Feta, Pepper Sofrito, Parsley, Za'atar, Spiced Chickpeas, Sourdough Bread

EGG WHITE OMELETTE 24

Mushrooms, Spinach, Arugula, Avocado, Chicken Apple Sausage

SMOOTHIES

MIXED BERRY 15

Berries, Avocado, Orange Juice

TROPICAL 15

Banana, Lychee, Turmeric, Coconut

MAYOR'S GREEN 15

Kale, Celery, Green Apple, Cucumber

COFFEE & TEA

COUNTER CULTURE (EMERYVILLE)

COFFEE 6.50 | COLD BREW 8.50

ESPRESSO 6.50 | CORTADO 7.50

LATTE 7.50 | CAPPUCCINO 7.50

TEA LEAVES ICED TEA 7

PROPER ADDITIONS

MARKET FRUIT 10 | SOURDOUGH TOAST 7

APPLEWOOD BACON 8 | CHICKEN SAUSAGE 8

SMASHED FINGERLING POTATOES 11

CHOCOLATE TOAST 9 | BANANA BREAD 9 | CROISSANT 7

(DF) DAIRY FREE, (GF) GLUTEN FREE, (V) VEGETARIAN, (VG) VEGAN, (N) NUTS



TO PLACE YOUR ORDER, PLEASE DIAL '0'

WEEKDAY 10 PM - 7 AM

WEEKEND 10 PM - 8 AM

OVERNIGHT

CROISSANT 7

Jam, Butter

YOGURT & PUMPKIN SEED GRANOLA V | GF | N 12

Summer Berries, Vanilla Honey

OVERNIGHT OATS VG | GF | N 14

Almond Milk, Cocoa Nibs, Chia Seeds, Peanut Butter, Dried Fruit

BREAKFAST BURRITO 13

Eggs, White Beans, Chicken Apple Sausage, Cilantro, Ranchero Sauce

PROPER CHOPPED SALAD GF 19

Little Gem Lettuce, Cherry Tomatoes, Radis, Peas, Hard Boiled Eggs, Toma Cheese, Bacon,
Red Wine Vinaigrette
(Can Be Made Vegetarian)

COCKTAILS 19

OLD FASHIONED

Bourbon or Rye, Angostura, Orange Bitters

MANHATTAN

Bourbon or Rye, Sweet Vermouth, Angostura

MARTINI

Gin or Vodka, Dry Vermouth, Choice of Garnish

NEGRONI

Gin, Campari, Sweet Vermouth

WINE BY THE GLASS

BUBBLES

ANGELS & COWBOYS BRUT ROSÉ

Russian River Valley, California 16 / 80

CHANDON BRUT

Napa Valley, California 16 / 80

TELMONT RÉSERVE BRUT

Champagne, France 30 / 150

WHITE

TOOTH & NAIL SAUVIGNON BLANC

Paso Robles, CA 2022 18 / 72

BOUCHAINE 'ESTATE' CHARDONNAY

Carneros, CA 2022 23 / 90

PINK

ANGELS & COWBOYS GRENACHE ROSÉ

Sonoma County, California 2022 16 / 64

WHISPERING ANGEL ROSÉ

Sancerre, 2022 24 / 94

RED

RAEBURN 'HIGH FLIER' PINOT NOIR

Russian River Valley, CA 2022 23 / 90

SCATTERED PEAKS CABERNET SAUVIGNON

Napa Valley, CA 2021 28 / 110

BEER

TIERRA MADRE MEXICAN LAGER

San Diego 10

EAST BROTHER BO PILSNER

Richmond 12

ALMANAC HAZY IPA

Alameda 12

ALMANAC KOLSCH

Alameda 12